



## Seasonal Produce Menu

Monday - Saturday lunch time

1 course £17.50 | 2 courses £22.50 | 3 courses £27.50

*All our meals come with an Amuse Bouche & Artisan bread.  
Extra bread will be charged at £2.00 per basket.*

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### Starters

Alex's Twice Baked Creamy Cheese Soufflé (*£2.00 supplement*)  
Arnold Bennett soufflé

Wild Mushroom Risotto with Rocket & Parmesan

Mussels Marinere

Mackerel Fillet with a Goats Cheese, Beetroot & Orange Salad

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### Mains

Chicken Breast

With wild mushrooms, greens, mash & red wine sauce

Sea Bream Fillet

With tomato, mussels, chorizo, orzo pasta, samphire & balsamic glaze

Jetty Fish & Chips

With crushed peas & homemade tartare sauce

Salt Baked Celeriac Topped with Herb Crust

Served with crushed peas & mash potato

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### Desserts

Chocolate with Vanilla Ice Cream

Orange & Cinnamon Frangipane Cake

With orange sorbet & orange dust

Salted Caramel & Dulce de Leche Pannacotta

With salted caramel ice cream

*Why not try all 3 with an assiette to share? (3.95 supplement)*

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If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be delighted to assist. All prices are inclusive of VAT and a discretionary gratuity of 10% is added to the total bill and divided fairly between the staff and independently from the business.

the jetty

A stylized graphic of a jetty structure, consisting of a horizontal beam supported by three vertical pillars. The beam and pillars are white and have a slightly blurred, ethereal appearance.